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VALUABLE

RECEIPTS

OR THE

MYSTERY OF WEALTH



BY J. H. PRESCOTT, M. D.





VALUABLE RECEIPTS,
OR THE
MYSTERY OF WEALTH;
CONTAINING THE
LADY'S COOK-BOOK,
TOGETHER WITH
SEVERAL HUNDRED VERY RARE
RECEIPTS AND PATENTS,
TO BE FOUND IN NO OTHER WORK.

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BY J. H. PRESCOTT, M. D.  
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To the Public.

The utility of a work like the present, cannot be questioned. A want has long been felt in the Domestic arts, particularly by *newly-married* people, for some means of practical knowledge on all those important details, which are daily occurring in the experience of families and individuals, but which very few well understand.

A number of the receipts are original, and the editor has practically tested, in his own household, the superior excellence of the others.

The book is intended as an Every-day Family Hand-book; it has been carefully and critically prepared, and contains a volume of useful information, not surpassed by more voluminous and costly works, and is still afforded at the present economical prices of the day.

J. H. P.

MARCH, 1845.

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[Entered according to act of Congress, in the year 1845, by J. H. PRESCOTT, M. D.,
in the Clerk's office of the District Court for the District of Massachusetts.]

THE LADY'S COOK-BOOK.

COOKING UTENSILS.

Metallic utensils are quite unfit for many uses, and the knowledge of this is necessary to the preservation of health in general, and sometimes to the prevention of immediate dangerous consequences.

The metals commonly used in the construction of cooking utensils, are silver, copper, brass, tin, iron, and lead. Silver is preferable to all others, because it cannot be dissolved by any of the substances used as food.

Copper and brass are both liable to be dissolved by vinegar, acid fruits, and pearlash. Such solutions are highly poisonous, and great caution should be used to prevent accidents of the kind. Vessels made of these metals are generally tinned, that is, lined with a thin coating of a mixed metal, containing both tin and lead. Neither acids, nor anything containing pearlash, should be suffered to remain in vessels of this kind, more than an hour, as the tinning is dissolvable by acids, and the coating is seldom perfect over the surface of the copper or brass.

The utensils made of what is called block tin, are constructed of iron plates coated with tin. This is as liable to be dissolved as the tinning of copper or brass vessels, but iron is not an unwholesome substance, if even a portion of it should be dissolved and mixed in the food. Iron is therefore one of the safest metals for the construction of culinary utensils. Some articles of food, such as quinces, orange peel, artichokes, &c., are blackened by remaining in iron vessels, which therefore must not be used for them.

Leaden vessels are very unwholesome, and should never be used for milk and cream if it be ever likely to stand till it becomes sour. They are unsafe also for the purpose of keeping salted meats.

The best kind of pottery ware is oriental china, because the glazing is a perfect glass, which cannot be dissolved, and the whole substance is so compact that liquid cannot penetrate it. Many kinds of pottery wares are badly glazed, and as the glazing is made principally of lead, it is necessary to avoid putting vinegar and other acids into them. Acids and greasy substances penetrate into unglazed wares, excepting strong stone ware ; or into those of which the glazing is cracked, and hence give a bad flavor to any thing they are used for afterwards. They are quite unfit therefore for keeping pickles or salted meats. Glass vessels are infinitely preferable to any pottery ware but oriental china, and should be used whenever the occasion admits of it.

Wooden vessels are very proper for keeping many articles of food, and should always be preferred to those lined with lead. If any substance has fermented or become putrid in a wooden cask or tub, it is sure to taint the vessel so as to produce a similar effect upon any thing that may be put into it in future. It is useful to char the insides of these wooden vessels before they are used, by burning wooden shavings, so as to coat the insides with a crust of charcoal.

As whatever contaminates food in any way, must be sure, from the repetition of its baneful effects, to injure the health, a due precaution with respect to all culinary vessels is necessary for its more certain preservation. There is a kind of hollow iron ware lined with enamel, which is superior to every other utensil for sauces or preserves ; indeed it is preferable for every purpose.

MEATS.

Half-grown poultry is not so good as the full-grown, when it is still young. When poultry is eaten on the same day it is killed, it is stringy and often tough. In warm weather all kinds of meat that is to be kept any length of time should be sprinkled over with pepper, to preserve it from the flies.

TO ROAST A TURKEY.

A good sized turkey should be roasted two hours and a half, or three hours—very slowly at first. If you wish to make plain stuffing, pound some crackers, or crumble

some bread very fine, chop some raw salt pork very fine, sift some sage, with summer-savory or sweet marjoram, and mould them altogether, season with a little pepper. An egg worked in makes the stuffing cut better.

To BOIL a turkey, it should be prepared in the same way as for roasting. If you wish to have it look white, tie it up in a cloth, unless rice is boiled in the pot. If rice is used, put in two thirds of a tea-cup. The most approved fashion is to send boiled turkey to the table with oysters in their sauce, in a small tureen.

TO ROAST A GOOSE.

Chop two onions with a few sweet herbs, very fine, mix with a lump of butter, a tea-spoonful of pepper, and two of salt ; put it in the goose. Then spit, lay it down, and dust it with flour ; when it is thoroughly hot baste it with nice lard or butter. If it be a large one it will require an hour and a half before a good fire. When it is done enough, dredge and baste it. It may be stuffed with bread or potatoes. Serve with cranberry or apple-sauce.

ROAST CHICKEN.

An hour is enough for common sized chickens to roast. A smart fire is better than a slow one ; but they must be tended closely. Slices of bread, buttered, salted, and peppered, put into the stomach (not the crop) are excellent.

CURRIED CHICKEN.

Take the skin off, cut up a chicken, and roll each piece in curry powder and flour, (mix together a spoonful of flour to half an ounce of curry) fry two or three sliced onions in butter ; when of a light brown, put in the meat and fry them together till the meat becomes brown ; then stew them together with a little water for two or three hours. More water may be added if too thick.

FRICKASEED CHICKEN.

Cut the chickens into pieces and cover them with warm water to draw out the blood. Then put them into a stew-pan, with three quarters of a pint of water, salt, pepper, flour, butter, mace, sweet herbs pounded and sifted ; let it boil half an hour. If it is too fat, skim it a little. Just before it is done, mix the yolk of two eggs with a gill of

cream, stir it up till it is thick and smooth. If you like onions, stew some slices with the other ingredients.

CHICKEN SALAD.

Boil a chicken that weighs about a pound and a half. As soon as it is done tender, cut it up in small strips, and make the following sauce, and turn over it—boil four eggs three minutes ; take them out of the shells, mash and mix with them a couple of table-spoonfuls of olive oil, or melted butter, two thirds of a tumbler of vinegar, a tea-spoonful of mustard, a tea-spoonful of salt, and a little pepper. In making chicken salad, the dressing should not be put on until just before the salad is sent in.

DUCKS.

Ducks may be roasted as soon as killed. Keep a clear fire. Let them be done of a light brown, but if wild they should not be much roasted, as the flavor will be spoiled. They take about an hour to roast ; baste them well. Par-boil the livers and gizzards, chop them fine, and put them in the gravy.

Canvas back ducks are roasted in half an hour : currant jelly is the best accompaniment.

PIGEONS.

Pigeons are either roasted, broiled, potted, or stewed.

Potting is the best way, and the least trouble. After they are picked and cleaned, put a small slice of salt pork and a little ball of stuffing into the body of each bird. The stuffing may be made of one egg to one cracker, and an equal quantity of suet or butter, seasoned with sweet marjoram or sage. Baste them well, lay them close together in the bottom of the pot, merely cover them with water, put in a bit of butter, and let them stew an hour and a quarter, if young ; an hour and three quarters, if old.

Stewed pigeons are cooked nearly as above, omitting the stuffing. Being dry meat, they require a good deal of butter.

To *Roast* pigeons, put them on a small spit, and tie both ends close. Baste with butter. They will be done in fifteen or twenty minutes.

To make a *Pigeon Pie*, put inside of every bird a piece of butter and the yolk of an egg boiled hard.

ROAST BEEF.

When the meat is put to the fire, a little salt should be sprinkled on it, and the bony side turned towards the fire first. After the bones get well heated through, turn the meat, and keep a brisk fire; baste it frequently while roasting. Put a little water into the dripping-pan when the meat is put down to roast. If it is a thick piece, allow fifteen minutes to each pound to roast it in—if thin, less time will be required.

BEEF STEAK, BROILED.

Beat them well with a rolling-pin. Have the gridiron over a clear quick fire, and rub the bars with suet; lay on the steaks, and keep turning them constantly, till they are done enough. The gridiron should be set in a slanting direction on the coals, to prevent the fat from dropping into the fire and making a smoke. Throw a little salt over them just before taking them off the fire. Serve them as hot as possible; rub a bit of butter upon the steaks the moment of serving. The tender-loin is the best piece for broiling.

ALAMODE BEEF.

Tie up a round of beef so as to keep it in shape; make a stuffing of grated bread, suet, sweet herbs, quarter of an ounce of nutmeg, a few pounded cloves, and the yolk of an egg. Cut holes in the beef, and put in the stuffing, leaving about half the stuffing to be made into balls. Tie the beef up in a cloth, just cover it with water, let it boil an hour and a half; turn it, and let it boil an hour and a half more; then pour out the liquor, and put some skewers across the bottom of the pot, and lay the beef upon it to brown; turn it that it may brown on both sides. Put some allspice and cloves into the liquor, and boil some balls made of the stuffing in it.

ROAST LEG OF PORK.

Wash it, and dry with a cloth. Score the skin in diamonds, and rub a little fine sage into the apertures. Make a stuffing of grated bread, two small onions chopped fine, a little sage, the yolk of an egg, and season with pepper and salt. Put the stuffing under the rind of the knuckle, and in deep incisions made in the thick part of the leg.

If the surface of the skin is lightly rubbed over with butter, it will be crisper and look better. Roast moderately. A leg weighing eight pounds will require three and a half hours to roast. When done, skim the fat from the gravy, and thicken it with flour and butter.

ROAST SPARE-RIB.

Before roasting, rub it with powdered sage, salt, and pepper. Put the thick end to the fire. Dust with flour and baste with butter when put down. If large and thick, it will take two hours to roast it; if thin, about an hour. A shoulder, loin, or chime, are roasted in the same way.

BOILED LEG MUTTON.

Cut off the shank bone, and trim the knuckle. A nine-pound leg will require three hours cooking. Mutton should be boiled the same as other meats; that is, simmered very slowly, and the scum carefully removed. Before cooking, wash it and put it in cold water. Allow water only sufficient to cover it; the liquor makes good broth, with a little rice and a few carrots, &c. Capersauce, made of melted butter, a little flour and water, and capers, is the best sauce.

SOUSE.

Take pigs' ears and feet, clean them thoroughly, then soak them in salt and water, for several days. Boil them tender and split them, they are then good fried, after being first dipped in a plain batter made of Indian meal or wheat flour. If you wish to souse them when cold, turn boiling vinegar on them, spiced with mace. Cloves will improve the taste, but it turns them a dark color. Add a little salt. They will keep good pickled five or six weeks. Fry in lard.

BOILED HAM.

Soak it according to its age, in warm water, for twelve or twenty-four hours. Put it into the pot, full of cold water, and if a small one, let it simmer for two or three hours, and then boil an hour and a half. Let it stand in the liquor until perfectly cold. Then take off the skin. It is better and goes farther not to be cut till it is quite cold. Boiled ham is delicate to broil.

BACON AND CABBAGE.

Cut a hole in the head of the cabbage, and thrust into it a quarter or half a pound of fat bacon, as a plug. Tie over the head of the cabbage so as to confine the leaves, and boil it in a napkin. The above is the best method, but the articles may be put into the pot separately.

BEEF OR MUTTON SOUP.

Boil very gently in a closely-covered pot, four quarts of water, with two table-spoonfuls of sifted bread raspings, three pounds of beef cut in small pieces, or the same quantity of mutton chops; season with pepper and salt, and two turnips, two carrots, two onions, and one head of celery, all cut small; let it stew with these ingredients four hours, when it will be ready to serve.

A little less than a quart of water is sufficient for a pound of meat. Soups made of fresh meats are best, but tolerably palatable soup may be made of the remnants of cold meat, especially if it contains many bones. The fat should always be skimmed from soup. The seasoning should be of salt, with a little pepper if it is liked; soup is more wholesome without the latter ingredient. To extract the strength from meat, long and slow boiling is necessary, and care should be taken that the pot is never off the boil.

NEW ENGLAND CHOWDER.

Take a good fresh haddock or cod, cut it in pieces three inches square, put a pound of fat salt pork in strips into the pot, set it on hot coals, and fry out the oil. Take out the pork, and put in a layer of fish, over that a layer onions in slices, then a layer of fish, with slips of fat salt pork, then another layer of onions, and so on alternately, until your fish is consumed. Mix some flour with as much water as will fill the pot, (or use milk instead of flour and water, which is better;) season with black pepper, and salt to your taste; boil it forty minutes. Have ready same hard crackers, which split and put in about five minutes before you take it up.

STEWED OYSTERS.

Strain off the liquor, put to it some milk or water, grate in dry bread, add a little pepper and a lump of butter.

Put these into the stew-pan and boil ; then add the oysters. Let them stew-but a few minutes, or they will be hard. Have ready some slices of buttered toast with the crust off. When the oysters are done dip the toast in the liquor, and lay the pieces round the sides and in the bottom of a deep dish. Pour the oysters and liquor upon the toast, and send them to the table hot.

OYSTER PIE.

Take fifty oysters, put them in a kettle, and let them simmer just enough to plump them, then turn into a dish and season with six cloves, and pepper to your taste. Then lay crust round the edge of your dish, take the yolk of four eggs boiled hard, with a handful of grated bread, sprinkle this over the top with a few pieces of butter, fill the dish nearly full ; cover the pie over with a puff paste.

OYSTER POWDER.

Take oysters and wheat flour, equal parts ; salt to taste. Reduce them to a paste, roll into slices, dry and powder, then keep it in closely-corked bottles. One ounce will make a pint of oyster sauce.

DRIED BEEF.

Make a brine of eight ounces of salt and two ounces of saltpetre ; apply this to ten pounds of beef. It should lay in the brine four weeks, and then be hung up in the kitchen to dry. In summer, to preserve it from insects, it should be sprinkled with pepper, and tied up in a cloth.

TO MAKE SAUSAGES.

Ten pounds of chopped meat, three ounces of fine salt, one ounce pepper ; two thirds cup of sage, and half a cup of sweet marjoram or summer savory, passed through a fine sieve.

TO BOIL EGGS.

Try the freshness of eggs by putting them into a pan of cold water. Those that sink the soonest are the freshest.

Never attempt to boil an egg without a watch beside you. Let the water boil before the eggs are put in. In three minutes an egg will boil soft ; in four, the white part is completely cooked ; in ten, it is hard enough for a salad.

VEGETABLES AND FRUITS.

TO MAKE VEGETABLES EAT TENDER.

Put a spoonful or two of pearlash or soda into the water you boil them in.

POTATOES.

To boil potatoes, peel round a narrow strip in a ring, before putting them into the pot, to give them a chance to burst and become mealy. Do not let them stop boiling for an instant ; and when they are done, turn the water off completely, and throw in a little salt, which will absorb the moisture remaining. Most potatoes will boil in the course of half an hour—new ones take less time. Sweet potatoes are better baked than boiled.

GREEN PEAS.

Put them into boiling water, add a little salt, and a teaspoonful of sugar. If tender it takes from half to three quarters of an hour to boil them. Don't let them stand in the water after they are done. Season with butter and salt.

GREEN BEANS.

String beans take nearly an hour and a half to boil. Put them on in boiling water.

BEETS should never be cut ; put them in boiling water.

CARROTS may be cut if too large ; put in boiling water with a little salt. Parsnips same.

GREENS of all kinds, spinach, beet-tops, &c., should be put in when the water boils.

SWEET CORN.

Corn is much sweeter to be boiled on the cob. If made into succatash, cut it from the cobs, and boil it with Lima or Sibby beans, and a few slices of salt pork. It requires boiling from fifteen to thirty minutes, according to its age.

ONIONS.

It is a good plan to boil onions in milk and water ; it diminishes the strong taste of that vegetable. It is an excellent way of serving up onions, to chop them after they are boiled, and put them in a stewpan, with a little milk, butter, salt, and pepper, and let them stew about fifteen minutes. This gives them a fine flavor.

TOMATOES.

Peel and put them into a stew-pan, with a table-spoonful of water, if not very juicy ; if so, no water will be required. Put in a little salt, and stew them for half an hour ; then turn them into a deep dish with buttered toast. Another way of cooking them, which is considered very nice by epicures, is to put them in a deep dish, with fine bread crumbs, crackers pounded fine, a layer of each alternately ; put small bits of butter, a little salt and pepper on each layer—some cooks add a little nutmeg and sugar. Have a layer of bread crumbs on the top. Bake it three quarters of an hour.

VEGETABLE OYSTERS.

Boil salsify, or vegetable oysters till the skin will come off easily. When you have taken it off neatly, cut the roots in bits as long as an oyster ; put into a deep vegetable dish a layer of crumbs of bread or crackers, a little salt and pepper and nutmeg, and a covering of butter as thin as you can cut it ; then a layer of oysters, till your dish is filled, having crumbs at the top. Fill the dish with water, and brown them.

GREEN PEAS, CORN, &c. IN WINTER.

Gather peas, corn, beans, &c., in their proper season, for summer use ; scald the corn on the cob, and shell or cut it off ; shell the peas and beans, and dry them all on cloths in the shade. All the care necessary, is to prevent their moulding ; this done they will be fine and sweet.

TO PRESERVE TOMATOES.

Divide them into two, or if very thick through, three slices, and put them into the oven, after the bread has been taken out. When they are sufficiently dried, put them into paper bags and hang up in a dry place. When wanted for use, dip them into cold water, and lay them on a dish to swell. They are almost equal to the fresh fruit.

TO PRESERVE GREEN CURRANTS.

Currants may be kept fresh for a year or more, if they are gathered when green, separated from the stems, put into dry, clean junk bottles, and corked very carefully, so as to exclude the air. They should be kept in a cool place in the cellar.

BREAD AND YEAST.

In summer bread should be mixed with cold water. In damp weather the water should be tepid, and in cold weather quite warm. If the yeast is new, a small quantity will make the bread rise. In the country, yeast cakes are found very convenient, but they seldom make the bread as good as fresh lively yeast.

YEAST.

Boil for half an hour, two quarts of water, thickened with about three spoonfuls of wheat flour, and sweetened with two teacups of molasses. When nearly cold put it into a jug, adding four spoonfuls of fresh yeast. Shake it well and place it uncovered near the fire for one day to ferment. There will be a thin liquor on the top, pour this off, shake the remainder, and cork it up for use. A half-peck loaf will require about a gill. Yeast will not generally keep good over ten days.

Potatoe Yeast.—Boil potatoes soft, peel and mash them, and add as much water as will make them of the consistence of common yeast, while the potatoes are warm put in half a tea-cupful of molasses, and two table-spoonfuls of yeast. Let it stand near the fire until done fermenting, when it will be fit for use.

Hop Yeast.—In two quarts of water, boil a handful of hops; strain, and pour the liquor hot upon half a tea-cupful of wheat flour. When about milk warm, add a tea-cupful of yeast. Let it ferment, when it will be ready for use and may be bottled.

BREAD-MAKING IN FRANCE.

The art of bread making is carried on in Paris to a degree of refinement which it has never reached in any other place. In flavor, color, and texture, the bread of the French bakers is unrivalled. M. Dumas, the celebrated chemist, thus describes the process.

Put into the trough a piece of leaven, then put in the requisite quantity of water to make the bread. First thoroughly dissolve this leaven in the water, mashing and stirring it well together; then introduce sufficient flour to form a soft sponge; then add slowly the rest of the flour, min-

gling it in by degrees from right to left, and left to right. It is now to be worked with the hands and fingers, in order to mix very exactly its component parts. It is then divided into good size lumps, each of which is to be kneaded separately, by seizing hold of portions by the hand, and drawing it out. When the different lumps are thus treated, they are united in one mass, which is to be extended and folded repeatedly back upon itself. The whole is again to be lifted up several times and dashed against the kneading-trough. The object of these operations is to effect an intimate mixture of the flour, the water, and the leaven. No powdery spots should be left in any part of the dough.

The work is now completed ; and after leaving the dough in the trough for a short time to rest, (not rise) it is turned upside down. Lumps of the desired size, are cut off, rolled out and dusted with a little flour ; the lumps are then turned over, placed in a proper temperature and left to swell. If the flour be of good quality, the dough well made, the temperature be suitable, the lumps will swell much and uniformly. If, after the surface has risen, it falls to a considerable extent, the flour must be bad, or it must contain foreign substances.

Whenever the oven is sufficiently hot, and the dough well fermented, it is ready to be baked.

BREAD.

Mix into six pounds of sifted flour, one ounce of salt, nearly half a pint of fresh sweet yeast as it comes from the brewery, and a sufficient quantity of warmed milk to make the whole into a stiff dough ; work and knead it well upon a pasteboard, on which a little flour has been strewed, for fifteen or twenty minutes, then put it into a deep pan, cover it with a warmed towel, set it before the fire, and let it rise for an hour and a half, or perhaps two hours ; then knead it well, and bake.

BISCUIT OR ROLLS.

Put two tea-spoonfuls of cream tartar finely pulverized, into one quart of dry flour, then dissolve three fourths of a tea-spoonful of sup. carb. of soda into warm new milk, sufficient when mingled with the flour, to make the paste of the ordinary consistence of soft biscuit ; then mix and bake in the form of rolls or biscuit, for about twenty minutes.

WISCONSIN SPONGE CAKE.

Take two eggs, (or omit them if wished,) one tea-cup of buttermilk, one tea-spoon of saleratus, and salt to suit. Stir in flour to the consistency of pancake batter. Bake in tin rings or cake pans.

Another. Three eggs to one pint of milk; stir in flour to make a batter; salt, and bake as above.

CHEAP AND HEALTHY BREAD.

Take a pumpkin and boil it in water until it is quite thick, then add flour so as to make it dough.

DYSPEPSIA BREAD.

Take three quarts unbolted wheat meal, one quart soft warm water, (not hot,) one gill fresh yeast, one gill molasses, and one tea-spoonful saleratus.

RYE AND INDIAN BREAD.

Take *four quarts* of sifted Indian meal; put it into a glazed earthen pan, sprinkle over it a table-spoonful of fine salt, pour over it about two quarts of boiling water, stir and work it till every part of the meal is thoroughly wet; when it is about milk-warm, work in *two quarts of rye meal, half a pint* of lively yeast, mixed with a pint of warm water; add more warm water if needed. Work the mixture well with your hands; it should be stiff, but not as firm as flour dough. Have ready a large, deep, well buttered pan; put in the dough. Set this to rise in a warm place in the winter; in the summer it should not be put by the fire. When it begins to crack on the top, which will usually be in about an hour or an hour and a half, put it into a well-heated oven, and bake it three or four hours. It is better to let it stand in the oven all night, unless the weather is warm. Indian meal requires to be well cooked. The loaf will weigh between seven and eight pounds.

INDIAN LOAF BREAD.

Stir Indian meal in skim milk to the consistency of pancake batter, about two quarts. Add two tea-spoonfuls of molasses, one of saleratus, two of shortening, and two tea-cupfuls of wheat flour. Stir in the evening, bake in the morning, and eat while hot.

GOOD BROWN BREAD.

Take one quart of Indian meal, and three pints of rye meal ; put it into a pan, turn about half a cupful of molasses and two tea-spoonfuls of ginger into it. Take some saleratus, and dissolve it in warm water, enough to mix the meal rather soft ; let it remain in the pan to rise over night. When light enough put it in pans and bake it. Bread made so will not sour so quick as when yeast is put into it.

EXCELLENT BREAD WITHOUT YEAST.

Scald about two handfuls of Indian meal, into which put a little salt, and as much cold water as will make it rather warmer than new milk ; then stir in wheat flour, till it is as thick as a family pudding, and set it down by the fire to rise. In about half an hour it grows thin ; you may sprinkle a little fresh flour on the top, and mind to turn the pot round, that it may not bake to the side of it. In three or four hours, if you mind the above directions, it will rise and ferment as if you had set it with hop yeast ; when it does, make it up in soft dough, flour a pan, put in your bread, set it before the fire, covered up, turn it round to make it equally warm, and in about half an hour it will be light enough to bake. It suits best to bake it in a yankee baker, as it should be baked as soon as it is light.

PASTRY AND PUDDINGS.

For a good pie crust, allow half a pound of shortening to a pound of flour. Crust looks nicest made with lard, but it tastes better to have some butter used in making it. In winter beef shortening, mixed with butter, makes good plain pie crust. To each pound of flour put a tea-spoonful of salt. When the shortening is thoroughly mixed with the flour, add just sufficient cold water to render it moist enough to roll out easily. Pastry to be nice, should be baked in a quick oven. In cold weather it is necessary to warm the shortening before using it for pie crust, but it must not be melted, or the crust will not be flaky.

PUFF PASTE, OR CONFECTIONERS' PASTRY.

Weigh out a pound and a quarter of sifted flour, and a pound of butter. Rub about one-third of the butter with

two thirds of the flour, a tea-spoonful of salt. When the butter is thoroughly mixed with the flour, add one beaten egg, and cold water to moisten it sufficiently to roll out. Sprinkle part of the reserved flour on a board, cut the butter into small pieces, and roll them out as thin as possible. In order to do so, it will be necessary to rub a great deal of the flour on the moulding board and rolling-pin. Lay the butter, as fast as rolled out, on to a floured plate, each piece by itself—roll out the pastry as thin as it can be rolled, cover it with the rolled butter, sprinkle on part of the reserved flour, and roll the crust up. Continue to roll out the crust, and put on the reserved butter and flour, till the whole is used. Roll it out lightly, about half an inch thick, for the upper crust, or rim to your pies—plain pie crust should be used for the under crust to the pies. Puff pastry, to be nice, should be baked in a quick oven till of a light brown color. If it browns before the fruit in the pie is sufficiently baked, cover it with thick paper.

RHUBARB PIES.

Take the tender stalks of the rhubarb, strip off the skin, and cut the stalks into thin slices. Line deep plates with pie crust, then put in the rhubarb, with a thick layer of sugar to each layer of rhubarb—a little grated lemon peel improves the pie. Cover the pies with a crust—press it down tight round the edge of the plate, and prick the crust with a fork, so that it will not burst while baking, and let out the juices of the pie. Rhubarb pies should be baked about an hour, in a slow oven—it will not do to bake them quick. Some cooks stew the rhubarb before making it into pies, but it is not so good as when used without stewing.

MINCE PIES.

Two pounds of meat, one half a pound of suet, half a peck of apples, two pounds of raisins or currants, two nutmegs, four spoonfuls ground cinnamon, two dozen cloves, the juice of two lemons with the rinds grated in, a little ground allspice, sugar to taste, moisten with cider.

A PLAIN CUSTARD PIE.

Boil a quart of milk with the rind of a lemon. When it has flavored the milk, strain it, and set it where it will boil. Mix a table-spoonful of flour, smoothly, with a couple of

table-spoonfuls of milk, and stir it into the boiling milk. Let it boil a minute, stirring it constantly—take it from the fire, and when cool, put in three beaten eggs—sweeten it to the taste, turn it into deep pie plates, and bake the pies directly in a quick oven.

CUSTARDS IN CUPS.

Boil a pint of rich milk with a little cinnamon ; when cold, take four eggs, spice and sugar to your taste—mix them well together, and bake in cups.

PUMPKIN PIES.

An excellent pumpkin pie is made by *grating* the raw pumpkin at once into the pie plate, instead of first stewing it, as is commonly done.

VEGETABLE OYSTER PUDDING.

Take one pint of sweet cream, three eggs, about three large spoonfuls of sugar, a tea-spoonful of salt, a spoonful of bread crumbs, a teacup of grated salsify or vegetable oysters, and a quarter of a nutmeg. Make some pie crust, line a dish, and bake it about a half an hour.

BLANCMANGE.

To one ounce of isinglass, put a pint of water, boil it till the isinglass is melted, with a bit of cinnamon ; put to it three quarters of a pint of cream, and a bit of lemon-peel, sweeten it, stir it over the fire, let it boil, strain and let it cool, squeeze in the juice of a lemon, and put into moulds.

RENNET OR WINE CUSTARD.

Very simple, and prepared in a few minutes. Cut a bit of rennet about four inches square into strips, which put into a bottle filled with wine. It will be fit for use in about two or three weeks. To make your custard, first warm and sweeten your milk, then stir into it a tea-spoonful or table-spoonful of the rennet wine, according to its strength, and pour immediately into a pudding dish, or cups, as you wish ; put away into a cool place for an hour, and grate nutmeg on them. The whey is a very nourishing drink for invalids.

SAGO PUDDING.

Pick, wash, and dry, half a pound of currants ; and put

in such spices as best suit the taste of those who are to eat it. Have ready six table spoonfuls of sago, picked clean, and soaked for two hours in cold water. Boil the sago in a quart of milk till quite soft. Then stir alternately into the milk, a quarter of a pound of butter, and six ounces of powdered sugar, and set it away to cool. Beat eight eggs and, when they are quite light, stir them gradually into the milk, sago, &c. Add the spice, and lastly the currants ; having dredged them well with flour to prevent their sinking. Stir the whole very hard, put it into a buttered dish, and bake it three quarters of an hour. It may be eaten cold.

TAPIOCA PUDDING.

To a quart of warm milk put eight table-spoonfuls of melted butter, four beaten eggs, and cinnamon or mace to the taste. Mix four table-spoonfuls of white powdered sugar and a wine-glass of wine, and stir it into the rest of the ingredients.

INDIAN PUDDING.

Sift a pint of Indian meal and scald it with boiling water. Place over the fire a quart of milk, cut up a quarter of a pound of butter and melt it in the hot milk—add a pint of sugar-house molasses, and mix them together until the milk boils. Stir it into the meal, mixing it well with a wooden spoon. Beat seven eggs, until they are perfectly light, pour them into the bowl that holds the meal, with ten drops of the essence of lemon, or a little lemon juice.

Stir the mixture until it seems quite light, and bake it in a moderately hot oven.

BATTER PUDDING.

Beat up from four to six eggs with a quart of milk, add a little salt, and flour enough to make it pour with ease. The bag should not be more than two thirds full, as flour puddings swell very much. It should be put into boiling water, and kept boiling constantly. If the water boils away, so as to leave any part of the bag uncovered, more boiling water should be added. When the pudding has boiled eight or nine minutes, the bag should be turned over, otherwise the pudding will be heavy. Flour puddings should be eaten as soon as cooked, as they fall directly. Serve them up with rich sauce.

A PLAIN RICE PUDDING.

To make a plain rice pudding, boil a pint of rice until it is quite soft. Mix two ounces of butter and four table-spoonfuls of sugar, and a quart of milk with the rice, boil them up together and let them partially cool. Beat five eggs until they are quite light, and stir them into the rice. It should bake about an hour.

BIRDS-NEST PUDDING.

First, prepare your custard ; then take eight or ten pleasant apples, pare them, dig out the core, but leave them whole, set them in a pudding dish, pour your custard over them, and bake them about half an hour.

RICE APPLE DUMPLINGS.

Boil the rice ten minutes ; let it drain thoroughly. Pare and quarter as many apples as you want dumplings ; take as many small cloths, and put a portion of the rice, enclosing an apple, into each ; tie rather loosely, and boil them three quarters of an hour.

ARROW-ROOT PUDDING.

Dissolve four tea-cupfuls of arrow-root in a quart of fresh milk. Boil it with some peach leaves or lemon peel to give it a flavor. Stir it well while it is boiling or until it becomes a smooth batter. When it is quite cool, add six eggs well beaten, to the batter, then mix with it a quarter of a pound of powdered white sugar—if brown is used it spoils the color. The pudding should be baked an hour, and sent to the table cold. Ornament the top with slices of preserves.

BOILING RICE.

Pick over the rice carefully, rinse it well in cold water till it is faithfully cleansed ; drain off the water, then put it in a pot of boiling water, with a little salt. Allow as much as a quart of water to a teacup of rice, as it absorbs the water very much while boiling. Boil it seventeen minutes ; then turn the water off very close ; set the pot over a few coals, and let it steam fifteen minutes with the lid of the pot off. The beauty of the rice boiled in this way, is, that each kernel stands out by itself, while it is quite tender.

CAKES.

In making cake, accuracy in proportioning the ingredients is indispensable. It is equally indispensable for the success of the cake, that it should be placed in a heated oven as soon as prepared. It is useless to attempt to make light cake unless the eggs are perfectly fresh, and the butter good. Neither eggs nor butter should be beaten in tin, as its coldness prevents their becoming light.

WEDDING CAKE.

Flour, three pounds ; butter, three pounds ; sugar, three pounds ; currants, five pounds ; citron, one pound ; eggs, two dozen ; brandy, one pint ; cinnamon, nutmegs, and mace, each one ounce ; cloves, half an ounce. Butter sheets of paper, and line the inside of the pan. Put in the citron last, laying in the bottom of the pan some slices of citron, then a layer of the mixture, then a layer of citron, and so on till the pan is full. Bake thoroughly. Frost soon after it comes from the oven. (See receipt for frosting, page 23.)

POUNDED CAKE.

Mix a pound of sugar with three quarters of a pound of butter. When well stirred, mix in the yolk of eight eggs, beaten to a froth, then the whites. Add a pound of sifted flour, and mace and nutmeg to the taste. If you wish to have your cake particularly nice, stir in, just before you put it into the pans, a quarter of a pound of citron, or almonds blanched, and powdered fine in rose-water.

QUEEN CAKE.

Beat one pound of butter to a cream, with some rose-water, one pound of flour, one pound of sifted sugar—beat all well together—add a few currants washed and dried—butter small pans of a size for the purpose, grate sugar over them—they may be done in a yankee baker.

SUPERIOR SPONGE CAKE.

Take the weight of ten eggs in powdered white sugar, beat it to a froth with the yolks of twelve eggs, put in the grated rind of a fresh lemon, leaving out the white part—

add half the juice. Beat the whites of twelve eggs to a stiff froth, and mix them with the sugar and butter. Stir the whole without any cessation for fifteen minutes, then stir in gradually the weight of six eggs in sifted flour. As soon as the flour is well mixed in, turn the cake into pans lined with buttered paper—bake it immediately in a quick, but not furiously hot oven. It will bake in the course of twenty minutes. If it bakes too fast, cover it with thick paper.

LOAF CAKE.

Take two pounds of flour, half a pound of sugar, a quarter of pound of butter, three eggs, one gill of milk, one half tea-cupful of sweet yeast, cloves and nutmegs for spice.

GINGERBREAD.

Rub one pound of butter well into three pounds of flour ; then add one pound of powdered sugar, one pound of molasses, and two ounces of ginger, pounded and sifted very fine ; then warm a quarter of a pint of cream, and mix all together ; you may add caraways and sweetmeats if you choose ; make it into a stiff paste, and bake it in a slow oven.

SPONGE GINGERBREAD.

Melt a piece of butter of the size of a hen's egg ; mix it with a pint of molasses, a table-spoonful of ginger, and quart of flour. Dissolve a heaping table-spoonful of saleratus in half a pint of milk, and strain and mix it with the rest of the ingredients, add sufficient flour to enable you to roll it out easily, roll it out about half an inch thick, and bake it on flat tins in a quick oven.

BUCKWHEAT CAKES.

Mix a quart of buckwheat flour with a pint of lukewarm milk, (water will do, but is not as good,) and a tea-cup of yeast. Set it in a warm place to rise. When light, (which will be in the course of eight or ten hours, if family yeast is used, if brewers' yeast, they will rise much sooner,) add a tea-spoonful of salt ; if sour, the same quantity of saleratus dissolved in a little milk, and strained. If they are too thick, thin them with cold milk or water. Fry them in just fat enough to prevent their sticking to the frying-pan.

APPLE FRITTERS.

Take four or five tart, mellow apples, pare and cut them in slices, and soak them in sweetened lemon juice. Make a batter of a quart of milk, a quart of flour, eight eggs ; grate in the rind of two lemons, add the juice and apples. Drop the batter by the spoonful into hot lard, taking care to have a slice of apple in each fritter.

INDIAN FLATJACKS.

Scald a quart of Indian meal ; when lukewarm, stir in a half pint of flour, half a tea-cup of yeast, and a little salt. Fry them in just fat enough to prevent their from sticking to the pan.

OYSTER CORN CAKES.

Take one quart of green corn, rasped with a coarse grater, two tea-cupfuls of new milk, one tea-cupful of flour, mix the batter together, and add two eggs well beaten up ; season the batter with salt and pepper, and bake upon a griddle. These cakes afford as good an imitation of the taste of oysters as can be made with salsify. The corn should be such as is most suitable for roasting or boiling.

FROSTING CAKES.

Allow for the white of one egg, nine heaping tea-spoonfuls of refined sugar, and one of nice starch. The sugar and starch should be pounded, and sifted through a fine sieve. Beat the whites of the eggs to a stiff froth, so that you can turn the plate upside down, without the eggs falling from it—then stir in the sugar gradually with a wooden spoon—stir it ten or fifteen minutes without any cessation ; then add a tea-spoonful of lemon-juice, (vinegar will answer, but it is not so nice)—put in sufficient rose-water to flavor it. Lay the frosting on the cake with a knife, soon after it is taken from the oven—smooth it over, and let it remain in a cool place till hard. To frost a common size loaf of cake, allow the white of one egg, and half another.

DOUGH-NUTS.

A pound and a half of flour, three eggs, half a spoonful of pearlsh, two ounces of butter, six ounces of sugar, one cup of milk. Spice to taste, and fry in lard.

TEA, COFFEE, &c.

TEA.

Scald the teapot with boiling water ; then put in the tea. Pour on the water. It must be boiling hot, and let the tea steep about ten minutes.

DELICIOUS COFFEE.

Grind the coffee just before making. Allow about two table-spoonfuls for each person. Put it in a basin and into it an egg, yolk, white, shell, and all. Mix it up with the spoon to the consistence of mortar, put warm, not boiling water in the coffee-pot ; let it boil up and break three times ; then stand a few minutes, and it will be as clear as amber, and the egg will give it a rich taste.

COCOA SHELLS.

Let the shells be soaked over night, then boil them in the same water in the morning. They are considerably nutritious, and allowed to be healthy, and are cheap.

CHOCOLATE.

To each square of chocolate, scraped off fine, and put in the pot, allow a pint (less if you want it strong) of water. Stir it while boiling, and let it be uncovered. Let it boil about fifteen minutes, or half an hour, then pour in your cream or rich milk, and let it boil up. Nutmeg grated over a cup of chocolate improves the flavor.

SUBSTITUTES FOR TEA.

The fine green leaves of the red raspberry, gathered in a fair day, and cured in an open, airy room, are not inferior to the ordinary teas of China, and far more healthy. They should be gathered in the months of September and October. *Another.* The first young leaves of the common currant bush, gathered as soon as they put out, and dried on tin, can hardly be distinguished from green tea.

PICKLES AND CATCHUPS.

Kettles of block tin or lined with porcelain are the best for pickling. Iron discolours the acid, and the verdigris produced by the vinegar on brass, copper, or bell metal, is extremely poisonous. If, after keeping the pickles any time, you discern any symptoms of their not keeping well, boil them over again with fresh vinegar and spice. The jars in which pickles are kept should always be full enough of vinegar to cover the pickles. Vinegar for pickles should only boil five or six minutes.

CUCUMBERS.

Gather those that are small and green, and of a quick growth. Turn boiling water on them as soon as picked. Let them remain in it four or five hours, then put them in cold vinegar, with alum and salt, in the proportion of a table-spoonful of the former and a tea-cupful of the latter, to every gallon of vinegar. When you have done collecting the cucumbers for pickling, turn the vinegar from the cucumbers, scald and skim it till clear, then put in the pickles, let them scald without boiling, for a few minutes; then turn them while hot into the vessel you intend to keep them in. *Another* method of pickling cucumbers, which is good, is to put them in salt and water, as you pick them, changing the salt and water once in three or four days. when you have done collecting your cucumbers for peeling, take them out of the salt and water, turn on scalding hot vinegar, with alum and salt in it.

TO PICKLE VEGETABLES.

Soak them for about one day in brine, then drain them, put them into bottles, and pour on them boiling vinegar, until quite covered. Cork immediately.

TOMATO CATCHUP.

Sprinkle upon half a peck of tomatoes, eight table-spoonfuls of salt, let them remain a day or two, then boil them until the skins will separate easily; pour them into a colender or coarse sieve, and press them through, leaving the skins behind. Add eight table-spoonfuls of black pepper, one spoonful of allspice, sixteen red peppers, six spoonfuls

of mustard, the whole ground fine, and one pint of good vinegar. Simmer the whole together until it has wasted one third. Bottle tight. A portion intended to be kept long, may be boiled down to one third, the corks sealed ; it will be much richer, and will keep for years.

WALNUT CATCHUP.

Green walnut-shell juice, six quarts ; salt, from two to three pounds ; let it be simmered in an iron boiler as long as any scum arises ; then bruise a quarter of a pound of ginger, a quarter of a pound of allspice, two ounces of long pepper, two ounces of cloves, with the above ingredients ; let it slowly boil for half an hour. When boiled, let an equal quantity of spice go into each bottle ; when corked, let the bottle be filled quite up ; cork them tight, seal them over, and put them into a cool and dry place for one year before they are used.

MUSHROOM CATCHUP.

Take the full grown flaps of mushrooms, wipe them clean, crush them with your hands, throw a handful of salt with every peck of mushrooms, and let them stand all night ; then put them into stewpans, and set them in a quick oven for twelve hours ; strain them through a hair sieve and press out all the juice. To every gallon of liquor put of cloves, Jamaica and black pepper, and of ginger, one ounce each, and half a pound of common salt. Set it on a slow fire and let it boil until half the liquor is wasted, then put it into a clean china vessel, and when cold bottle it.

OYSTER CATCHUP.

Oysters one quart (with their juice.) Press them through a sieve, then add white wine one pint, salt one ounce, spice to flavor. Boil for fifteen minutes, strain and bottle.

PRESERVES.

Brass and metal kettles should never be used in the preparation of preserves. Iron ware lined with porcelain, or tin, is much preferable, and not subject to the verdigris, which acids produce on the others. It is bad economy to use too little sugar in the preservation of fruit. When they

once begin to spoil they can never be rendered eatable. Jellies without sufficient sugar will not congeal. Preserves to look clear and handsome should be made with loaf sugar. Small jars are preferable to large ones in putting away preserves, as frequent exposure to the air is apt to spoil the fruit. After pouring the preserves into jars, cut out several round pieces of paper, exactly made to fit the mouth of the jar, and after laying one or two of them over the fruit, pour upon it a tea-spoonful of good brandy, then cover the jar closely with bladder skin or some paper, (the former is preferable,) and tie it down in a manner which will entirely exclude the air. If the preserves candy after being kept a short time, the jar in which they are held should be placed in a kettle of water, which may be permitted to boil from half to three quarters of an hour.

TO PRESERVE QUINCES.

Quinces if very ripe, are best preserved in the following manner. Pare and cut them in slices, an inch thick—take out the cores carefully, so as to have the slices in the form of a ring. Allow a pound of nice white sugar for each pound of the fruit—dissolve it in cold water, having a quart of the latter to a pound of sugar, then put in the sliced quinces, and let them soak in it ten or twelve hours. Put them in a preserving kettle, and put it on a moderate fire—cover them over, and let the quinces boil gently—there should be more than enough syrup to cover the quinces. When a broom splinter will go through them easily, take them from the fire, and turn them out. In the course of a week, turn the syrup from them, and boil it down, so that there will be just enough to cover the fruit.

TO PRESERVE PEACHES, PLUMS, &C.

September is the best month for peaches, as they are then harder and larger. Weigh the peaches, put them into a preserving pan full of cold water with a slice or two of lemon; set them on a slow fire, have ready a sieve and a napkin, and be careful not to do them too much.

Some of the peaches will be ready sooner than others; when they begin to be soft they are done enough; take them out as they become soft and drain them on a sieve, and let them stand until cold; then make a syrup, to every pound

of peaches allowing a pound of sugar—use some of the water in which the peaches were boiled for the syrup. Crack the pits of half a dozen peaches, throw them into hot water and remove their skins, then boil them with the syrup you are making. Put the peaches into jars and glasses, and pour the syrup over them.

Cut several round pieces of paper, dip them in brandy, lay them over the preserves, and tie up the jars.

Apricots, Nectarines and Plums, may be preserved in the same manner.

This way of preserving peaches is much preferable to cutting them up and then preserving them. The fruit should not be not be permitted to boil until it becomes shrivelled.

RASPBERRY SYRUP.

To every quart of fruit add one pound of sugar, and let it stand over night. In the morning boil and skim it for half an hour ; then strain it through a flannel bag and pour into bottles, which ought to be carefully corked and sealed. To each bottle add (if you have not *signed the pledge*) a trifle of brandy, if the weather is so warm as to endanger its keeping.

RASPBERRY JAM.

To one pound of fruit put one pound of sugar ; bruise them together in your preserving pan with a spoon, and let them simmer gently for an hour. When cold, put them into glass jars, and lay over them a bit of paper saturated with brandy. Tie them up so as to exclude the air.

TOMATO FIGS.

Take six pounds of sugar to one peck (or 16 lbs.) of fruit. Scald and remove the skin of the fruit in the usual way. Cook them over a fire, their own juice being sufficient without the addition of water, until the sugar penetrates and they are clarified. They are then taken out, spread on dishes, flattened and dried in the sun. A small quantity of the syrup should be occasionally sprinkled over them whilst drying ; after which, pack them down in boxes treating each layer with powdered sugar. The syrup is afterwards concentrated and bottled for use. They keep well from year to year, and retain surprisingly their flavor, which is nearly that of the best quality of fresh figs. The pear-shaped

or single tomatoes answer the purpose best. Ordinary brown sugar may be used, a large portion of which is retained in the syrup.

RED COLORING FOR JELLY, BLANCMANGE, &c.

Calves-foot jelly may be colored a beautiful crimson-red, by tying up some chips of alkanet-root in a thin muslin bag, and boiling it with the other ingredients. Alkanet is to be bought at any of the druggists; the cost is very trifling, and it has no peculiar taste, and no unwholesome properties. Before using it, pick it clean, and wash the chips from dust or powder. The more alkanet used the deeper will be the color. Let it remain in the strainer while the jelly is dripping.

To color blanchmange of a fine red, boil a very thin bag of alkanet in the milk or cream.

Lamp oil for illuminations, ball-rooms, &c., will imbibe a beautiful red color, by soaking in it a muslin bag of alkanet chips.

SCOTCH MARMALADE.

Take a bowl or dish of strained honey, and before you send it to table, mix with it a sufficiency of orange-juice (passed through a strainer) to give to it a fine flavor of oranges. Mix the honey and orange-juice well together. It will be found delicious.

HONEY BUTTER.

Good butter, eight pounds, and one pound of clarified honey. Beat well together. A delicacy for children or sick persons. It generally proves mildly laxative.

APPLE BUTTER.

Boil down one barrel of new cider to half a barrel. Have ready a bushel and a half of sweet apples, pared, quartered, and the cores removed; put these to the cider and let the boiling be continued, stirring the whole constantly that it may not adhere to the sides of the vessels and burn. When the apples have amalgamated with the cider, and the mass become as thick as hasty-pudding, put in powdered allspice. It is now done. It will keep sweet for many years, and is a capital article for the table.

COOKING FOR THE SICK, &c.

ARROW-ROOT.

A tumbler-ful of this may be prepared in a few minutes. Put a tea-spoonful of powdered arrow-root into a bowl, moisten it with a table-spoonful of cold water, and stir it till free from grains ; then pour on boiling water, stirring it all the time, till it changes from a thick to a transparent substance ; a little lemon-juice and sugar makes this a delicious draught of thickened lemonade. Arrow-root prepared with milk instead of water is more substantial food, and may be seasoned with salt. It may be made as thick as blanchmange, and eaten cold with cream and sugar.

CALVES-FOOT BLANCMANGE.

Put a set of calves feet, nicely cleaned and washed, into four quarts of water, and reduce it by boiling to one quart ; strain it and set it by to cool. When cold, scrape off all the fat, cut it out of the bowl, avoiding the settlings at the bottom, and put it to a quart of new milk, with sugar to taste, and boil it a few minutes. If flavored with cinnamon or lemon-peel, do it before boiling ; if with rose-water, do it after. Boil ten minutes and strain it through a fine sieve, and stir it till it cools. An excellent dish for the sick or well.

BEEF TEA.

Take a piece of lean but juicy beef, wash it nicely and cut it up into pieces about an inch square, put these into a wide-mouthed bottle, and cork it up closely ; then set the bottle into a pan of water, and boil it for an hour, or more if you have time. In this may you will get the pure juice of the meat, undiluted by any water, and a smaller quantity will answer the purpose of nourishment.

CHICKEN JELLY.

A very young chicken will not yield any quantity of jelly—a full grown one is the best, but even an old fowl will do very well when none other can be obtained.

Break the bones of a full-grown chicken and cut the fowl into pieces. Put it into a clean pan and fill it with water. After boiling the chicken gently for four hours or

more, strain it through a jelly bag. Add a little salt but no other seasoning. When the liquid is cold it should be a clear jelly. They may be boiled again and yield more jelly.

PEARL SAGO.

When a sick person is tired of slops, pearl sago boiled in water till it cools to a jelly, may be used ; it may be eaten with powdered loaf sugar and a little cream.

EGGS.

Weak persons may take eggs in the following manner : Beat an egg very fine, add some sugar and nutmeg, pour upon it a gill of boiling water, and drink it immediately.

MINT, BALM, AND OTHER TEAS.

Put either the fresh or the dried plants into boiling water in a covered vessel, which should be placed near the fire for an hour. The young shoots both of balm and of mint are to be preferred, on account of their strong aromatic qualities. These infusions may be drunk freely in feverish and in various other complaints, in which diluents are recommended. Mint tea, made with the fresh leaves, is useful in allaying nausea and vomiting.

CASTOR OIL MADE PALATABLE.

Boil castor oil with twice its quantity of milk, and sweeten it with sugar. Let it cool. Children will not refuse it.

TO MAKE LEECHES TAKE HOLD.

To make leeches take hold on the spot required, take a piece of white paper, cut small holes in it where you wish them to bite, lay this over the place, and put the leeches on the paper. Not liking the paper, they will take hold of the skin where it appears through the hold.

SORE GUMS.

Brandy and salt will remove soreness of the gums.

CURE FOR A COUGH OR COLD.

An intelligent farmer has observed, that the best remedy he ever tried in his family for a cough or cold, was a decoction of the leaves of the pine-tree, sweetened with loaf

sugar, to be freely drank warm when going to bed at night, and cold throughout the day.

SIMPLE CURE FOR WORMS.

One spoonful of syrup of peach-blossoms, taken in a glass of the water from the steeped leaves, is a most safe and certain remedy for worms in children.

CURE FOR TOOTHACHE.

To one tea-spoonful of kreosote put half a tea-spoonful of alcohol. Soak a bit of cotton well with this, and put it into the tooth. No harm will arise from the use of kreosote, if care is taken not to swallow the spittle. This has been tried by the author, and found a permanent cure.

Another. Mix alum and common salt in equal quantities, finely pulverized. Then wet some cotton, large enough to fill the cavity, which cover with salt and alum, and apply it.

TO ERADICATE CORNS.

Bathe the corn in warm water, with a sponge, on going to bed, until it has become tender ; then wet the corn with a bit of slackened potash, or some caustic of potash, or with a very strong ley. Repeat two or three times.

To Cleanse Vials, &c.

Bottles and vials that have had medicine in them may be cleansed by filling each one with ashes, and immersing them in a pot of cold water, then heating the water gradually till it boils. Afterwards rinse them in soap suds, and then in clean water.

To Make Court Plaster.

Take thin silk dipped into dissolved isinglass and dry it, then dip it in the white of an egg several times and dry it.

Three Rules for Preserving Good Health.

1st. Keep the feet warm. 2d. The head cool. 3d. The bowels sufficiently open, by your diet and not medicine.

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BEING A VERY CHOICE COLLECTION OF VALUABLE

RECEIPTS AND PATENTS.

HAIR, HAIR DYES, &c.

Beauty and permanence of the hair are best preserved by regularly washing it. To prevent its becoming dirty and greasy it ought to be washed frequently with soap and warm water. The prejudice against wetting the hair is absurd. Perfect cleanliness can be obtained no other way. The frequent use also of the comb and brush is of the utmost importance. In washing the hair, the head or scalp must receive its portion of the water, to loosen and remove the dirt. this method is much more effectual than by the use of the comb to the dry hair, as the comb often wounds the skin, and is often the occasion of the scales. A stiff brush and plenty of warm water is the best, with a fine comb to assist in removing the loosened dandruff. The modern practice of *champooning* is nothing more than the method just described, some using alcoholic substances instead of water; when the liquor is applied, they brush the skin of the head stiffly for fifteen or twenty minutes, until all the dirt is loosened; it is then brushed and combed out, leaving the skin perfectly clean and white. It is a luxury known only to those who practise it.

The hair of children should be cut short until they are eight or nine years old, as the cooler the head can be kept, the less danger there is of many maladies peculiar to that part of the body, especially water on the brain. Nothing is more common than to see a luxuriant head of hair accompanied in children by paleness of complexion, weak eyes, and frequent complaints of headache. The trouble, also, of keeping long hair clean, and in order, on children, is the cause of much trouble, and often all humor.

Loss of Hair.

Hair is preserved by onion-juice and brandy, rubbed in well. Or, take one part cantharides powder, to eight of alcohol, carefully mixed, and well rubbed into the roots of the hair.

Hair Dye.

Nitric acid, one part ; nitrate of silver, ten parts ; sap green, nine parts ; powdered gum arabic, two parts ; water, three hundred parts ; essence musk, one or two drops to each bottle. Mix. In all cases, first free the hair from grease, by soap and water. All hair dyes must be applied by means of moistening a comb with them, and passing it through the hair, observing not to touch the skin with the dye.

Powder for Removing Superfluous Hair.

Powdered quicklime, two parts ; sulphuret of arsenic, one part ; starch, one part. Mix in fine powder, and keep in a close vessel.

French Rose Pomatum.

White wax, one pound ; lard, three pounds ; suet, three pounds. Melt, and when partly cold, stir in rose water, one pint ; otar of rose forty drops. The appearance of this pomatum is much improved by giving it a pink color.

TO REMOVE INK AND GREASE SPOTS, &c.*To Remove Grease Spots.*

Take the yolk of an egg, entirely free from the white, and with a soft brush apply it on the spot until the grease appears removed or dissolved. Wash off the egg with moderately warm water, and then rinse off the whole with clean cold water.

Another. Lay a quantity of Magnesia or French chalk on the grease spot, and apply to it a hot flatiron ; repeat till it is all out.

To take out Ink, Fruit Spots, and Iron Moulds.

On cotton goods and colored silks, spots of common or durable ink can be removed by saturating them with lemon-juice, and rubbing on salt, then putting them where the sun will shine on them hot, for several hours. As fast as it dries, put on more lemon-juice and salt. When lemon-juice cannot be obtained, vinegar will do. Iron moulds may be removed in the same way. Mildew and most other stains can be removed by rubbing on soft soap and salt, and placing it where the sun will shine on it hot. Where soap and salt will not remove stains, lemon-juice and salt will generally answer. The above things will only remove stains in warm weather, when the sun is hot.

For fruit stains, let the spotted part imbibe a little water, without dipping, and hold the part at a proper distance over a bit of lighted brimstone. The sulphurous gas which is discharged, soon causes the spot to disappear.

Another. Many kinds of stains may be removed by simply dipping in sour milk, drying in hot sun, and then washing in cold water.

Volatile Soap for Removing Paint, Grease Spots, &c.

Four table-spoonfuls of spirits of hartshorn, four table-spoonfuls of alcohol, and a table-spoonful of salt. Shake the whole well together in a bottle, and apply with a sponge or brush.

To take out Mildew from Linen.

Mix some soft soap with powdered starch, half as much salt, and the juice of a lemon; apply on both sides with a brush, and lay it on the grass day and night, till the stain comes out.

To take Stains out of Mahogany.

Spirits of salts, six parts; salts of lemon, 1 part. Mix, then drop a little on the stains, and rub them until they disappear.

To Restore Colors taken out by Acids.

Sal-volatile or hartshorn, will restore colors taken out by acids. It will not harm the garment.

CLEANSING, &c.*To Cleanse Silks, Woollens, and Cottons.*

Grate raw potatoes to a fine pulp in clean water, and pass the liquid matter through a coarse sieve into another vessel of water; let the mixture stand still till the fine white particles of the potatoes settle to the bottom; then pour off the liquor from the sediment, and preserve it for use. The article to be cleaned should be laid upon a cloth on a table; dip a clean sponge into the liquor, and apply it to the article to be cleaned, till the dirt is perfectly separated, then rinse it in clean water several times. Two middle size potatoes will be sufficient for a pint of water. Should there be any grease spots on the articles, they should be previously extracted.

To Cleanse Old Feathers.

Empty the feathers into a hogshead or barrels, and pour warm soap suds or limewater upon them. Stir them well, and let them remain for twenty-four hours. Pour off the liquor and rinse them in fresh water. Now take them out, and press out the water, then spread them upon the floor of an airy room, and stir occasionally till dry.

To Bleach Wool, Silks, Straw Bonnets, &c.

Put a pan of lighted charcoal into a barrel, strew an ounce or two of crushed brimstone upon them. Suspend the article in the top of the barrel, and cover it over very closely.

To Clean White Kid and other Gloves.

White leather gloves may be cleaned very well, by putting on one at a time, and going over them thoroughly with a shaving-brush and lather. Then wipe them off with a clean sponge, and dry them on the hands by the fire or in the sun.

To Wash Woollen Pantaloon.

Colored pantaloons look very well washed with beef's gall and fair warm water, and pressed on the wrong side while damp.

DYEING.

To Dye Scarlet.

This operation consists first, of a *coloring bath*, and then a *finishing dye*. For the bath, take for every pound of cloth or wool, silk, or other stuff, fourteen drachms of cream of tartar, (put into a convenient quantity of water.) When the bath is boiling, and the tartar dissolved, and fourteen drachms of solution of tin, (*Tin Mordant*), and let the whole boil together for a few minutes. Now introduce the cloth, and boil it two hours; then take it out and let it drain and cool.

Now prepare another solution for a *finishing dye*, as follows. To every pound of stuff, take two drachms of cream of tartar, to which add the requisite quantity of water. When it begins to boil add one ounce of cochineal, reduced to a fine powder, stir the mixture well with a rod of any white wood, and let it boil for a few minutes. Then while stirring, it, pour in by degrees one ounce of solution tin, (*Tin Mordant*). Dye quickly. The color will be a beautiful scarlet.

N. B. The Tin Mordant, is prepared as follows. Pour into a glass globe, with a long neck, three parts of nitric acid at 30 deg., and one part of muriatic acid at 17 deg.; shake the globe gently, avoiding the corrosive vapors, and put a loose stopper into its mouth. Into this nitro-muriatic acid throw one eighth of its weight of pure tin, in small bits at a time. When the solution is complete and settled, it may be poured off and kept bottled for use, using ground or loose stoppers.

To color Green.

For every pound of yarn or cloth add two and a half ounces of alum and one pound of fustic. Steep to get the strength, but not boil; soak the cloth until it acquires a good yellow color; then throw out chips, and slowly add indigo in proportion to the shade of green you wish to obtain.

Rose Color.

Steep balm blossoms in water in earthen or tin. Add a small quantity of alum to set the color.

Straw Color.

Steep saffron blossoms in water, in earthen or tin. Set with alum.

Nankin Color.

The simplest way is to take a pailful of lye, to which put a piece of copperas half as big as a hen's egg; boil in a copper or tin kettle.

Slate Color.

Tea grounds, boiled in iron vessels, set with copperas, makes a good slate color. To produce a light slate color, boil white maple bark in clear water, with a little alum—the bark should be boiled in a brass utensil. The goods should be boiled in it, and then hung where they will drain and dry.

Black Color.

Boil logwood in cider or vinegar, in iron vessels. One pound of logwood to one pailful of water; add a little copperas to set the color.

To Set Colors Fast.

Ox's gall will set the colors of any goods, whether silk, woollen, or cotton. Dissolve one table-spoonful of gall in a gallon of warm water, and wash the article in it, without soap. The gall is a cheap article, and a bottle of it should be kept by every family.

INKS.*To Make Black Ink.*

Take two gallons of soft water, a pound and a half of bruised galls, keep near a gentle heat for two or three weeks, stirring often; then add half a pound each of copperas, logwood chips, and gum arabic, some loaf sugar, lemon-peel, and a gill of brandy.

Blue Ink.

In half a pint of water dissolve half an ounce of gum arabic. Grind some Prussian blue very fine, and add it in proportion as you wish depth of color.

Green Ink.

Cream of tartar, one part; verdigris, two parts; water, eight parts. Boil until reduced to a proper color.

Red Ink.

Grind very fine, vermilion three parts, and carmine one part; dissolve in the gum water as for blue ink.

Sympathetic Inks.

Sympathetic inks are such as do not appear after they are written out which may be made to appear at pleasure, by certain means for that purpose. They are often used in times of war, or where secrecy is desired. The following are some of them. The article may be obtained of any druggist.

With starch water, and when you wish the writing to appear, rub with a clean sponge or feather dipped in a weak solu-

tion with a weak solution of sulphate of iron, let it dry, and wash with water. By dipping a feather in tincture of galls and rubbing it over the letters, the writing will be restored.

With the last-named solution, and when dry wash the same way with prussiate of potash, and they will be a beautiful blue.

To remove Oiliness from Ink.

Add a little oil of turpentine and vinegar to the ink.

EXTRACTS.

To Extract Oil from Flowers.

Put the leaves of any kind of flowers into an earthen glazed pot. Sprinkle salt with this; cover it up, and let it remain in the cellar for forty days; at the end of this time empty the whole into a cloth and strain it by pressure into a pan. Then bottle the extract, and let it remain in the open air exposed to the sun for four or five weeks to purify. One drop will scent a quart of water.

Essences.

An ounce of *oil* to one pint of *alcohol* is a fair proportion. Shake well together. Color.

Oil of Roses.

Olive oil, one pound; otar of roses fifty drops; oil of rosemary, twenty-five drops. Mix.

Essence of Roses.

Ottar of roses, seven drachms; spirit, one gallon. Mix.

Cologne Water.

One pint of alcohol, sixty drops of lavender, sixty drops of bergamot, sixty drops of essence lemon, sixty drops of orange-water. To be corked tight and well shaken.

DOMESTIC WINES, &c.

Currant Wine.

Boil four gallons of water, and stir into it eight pounds of honey; when thoroughly dissolved, take it off the fire and stir it about well to raise the scum, which take clean off, and let the liquor cool. When thus prepared, press out the same quantity of the juice of red currants moderately ripe, which being well strained mix with the water and honey; then put them into an open cask or large earthen vessel and let them stand to ferment for twenty-four hours; then to every gallon of liquor add two pounds of white sugar, stir them well together, and when well settled, take it off, and add half a pound of cream of tartar, with the whites of two or three eggs. When the wine is well settled and clean, draw it off into a vessel, or bottle it up. The wine will be made much more palatable by a spoonful of brandy is put into the bottle before filling it in a cool place.

If white currants are used, a wine after the same manner may be made, that will equal in pleasantness and strength any white wine.

Blackberry Wine.

Having procured berries that are fully ripe, put them into a vessel of wood or stone, with a cock in it, and pour over them much boiling water as will cover them. As soon as the berries are

permit the hand to be put into the vessel, bruise them well till all the berries are broken. Then let them stand covered till the berries begin to rise towards the top, which they usually do in three or four days. Then draw off the clear into another vessel, and add to every ten quarts of this liquor a pound of sugar. Stir it well, and let it stand to work a week or ten days, in another vessel like the first. Then draw it off at the cock through a straining-bag into a large vessel. Take four ounces of isinglass, and lay it to steep four hours in a pint of white wine. The next morning, boil it upon a slow fire till it is all dissolved. Then take a gallon of blackberry juice, put in the dissolved isinglass, give them a boil together, and pour all into the vessel. Let it stand a few days to purge and settle, then draw it off, and keep it in a cool place.

Raspberry Wine.

Gather the raspberries when ripe, husk them, and bruise them; then strain them through a bag into jars or other vessels. Boil the juice, and to every gallon put a pound and a half of white sugar. Now add the whites of eggs, and let the whole boil for fifteen minutes; skimming it as the froth rises. When cool and settled, pour the liquor into a cask, adding yeast to make it ferment. When this has taken place add a pint of white wine, or half a pint proof spirit to each gallon contained in the cask, and hang a bag in it containing an ounce of bruised mace. In three months, if kept in a cool place, it will be a very excellent and delicious wine.

Grape Wine.

To every gallon of ripe grapes put a gallon of water, bruise the grapes and let them stand a week without stirring, and draw the liquor off fine; to every gallon of wine put three pounds of sugar; put the whole into a vessel, but do not stop it till it has done hissing, then stop it close, and in six months it will be fit for bottling. A better wine, though smaller in quantity, will be made by leaving out the water, and diminishing the quantity of sugar.

Elderberry Wine.

Cold soft water, ten gallons; raisins, twenty-five pounds; elderberries, three gallons; red tartar dissolved, four ounces. Boil and ferment, then add spirit, one gallon; cloves, mace, and cassia, each a quarter ounce; ginger, one and a half ounce; dry lemon-peel, one and a half ounce; dry orange-peel, one and a half ounce. Good for the summer complaint.

Blackberry Diarrhœa Syrup.

To two quarts of blackberries, add one pound of loaf sugar, half an ounce of nutmegs, half an ounce of ground cinnamon, half an ounce of ground cloves, quarter an ounce ground alspice. Boil the whole together, and when cold add a pint of fourth proof brandy. From a tea-spoonful to a wine-glassful, according to the age of the patient, till relieved. In 1832 this was very successful in cases of the cholera.

American, or Cider Wine.

Put three or four pounds of common honey into a large tub, into which empty a barrel of cider, fresh from the press, stir it well, and let it stand for one night; then strain it, and add more honey until the liquor will bear the weight of an egg. Now put it into a barrel, and after fermentation has begun, fill up the cask every day for three or four days, that the froth may work out of the bung-hole. When the fermentation has subsided, put the bung in loosely. At the end of five or six weeks the liquor should be drawn off into a tub, and the whites of eight eggs, well beaten up, with a pint of clean sand, put into it. To this add a gallon of cider spirit; mix the whole together, and return it to the cask, which should be well cleaned and bunged light, and placed in a situation to be racked off when fine. In five or six months it may be drawn off into kegs or bottled up. It will be found equal to almost any foreign wine.

Champaigne Cider.

One barrel of good pale cider, three quarts spirit, honey or sugar six pounds. Mix and let them stand for a fortnight, then fine with one quart of skim milk. This will be very pale; and a similar article, when bottled in champaigne bottles, and silvered and labelled, has been often sold for the genuine champaigne. It appears very brisk if managed properly.

Cherry Brandy.

One gallon cherries to one gallon rum; let it stand about three weeks, and draw it off as wanted.

Bottled Soda Water.

Clear water, one gallon; bicarbonate of soda, ten drachms. Fill the bottles with this; then add to each bottle tartaric acid twenty-eight grains. Cork, and wire down immediately. The cork should be previously fitted in readiness.

Sarsaparilla Mead.

One pound Spanish sarsaparilla, boil five hours, so as to strain off two gallons; add sixteen pounds of sugar and ten ounces of tartaric acid. One half wine-glassful of syrup to one half-pint tumbler of water, and one half tea-spoonful of soda powder, is a fair proportion for a drink.

Lemon Syrup.

Take one pound of Havanna sugar, boil it in water down to a quart, drop in the white of an egg, and strain it. Add one quarter of an ounce of tartaric acid; let it stand two days; shake it often. A lemon-peel, boiled with the sugar, or four or five drops oil of lemon added when completed much improves the flavor.

Hop Beer.

For half a barrel of beer, boil half a pound of hops in a pailful and a half of water, with a tea-cupful of ginger. When brewed, put it

warm into a clean cask, with half a gallon molasses ; shake it well, and fill up the cask with water, leaving the bung open. Fill the cask when it works over. Before bottling, put a table-spoonful of molasses in each bottle.

Spruce Beer.

Allow an ounce of hops and half a table-spoonful of ginger to a gallon of water. When well boiled, strain it, and put in a pint of molasses, and half an ounce of the essence of spruce ; when cool, add a tea-cupful of yeast, and put into a clean, tight cask, and let it ferment for a day or two, then bottle it for use. You can boil the sprigs of spruce fir instead of the essence.

Imperial Ginger Pop.

Take cream tartar, one pound ; ginger, one and a half ounce ; white sugar, seven pounds ; essence lemon, one drachm ; water, six gallons ; yeast half a pint. Mix. Tie the corks down.

To Mull Wine.

Boil a pint of wine with a table-spoonful of allspice ; beat up the yolk of an egg with a little sugar, and add it to the wine while boiling. Pour it backwards and forwards till it looks fine.

MISCELLANEOUS RECEIPTS.

To keep away Bed-Bugs.

Scald and saturate the holes and bedstead thoroughly with hot strong soap-suds, or water diluted with corrosive sublimate ; dip the cord also in the same liquor. Then, before putting up the bedstead, dip the feathered end of a quill into soft soap, or hard soap melted, or any kind of paint, and work it round in the cord-holes of the beams and elsewhere. This renders every part obnoxious to them, and they will not inhabit it.

To Destroy Rats.

Take corks, cut as thin as wafers, roasted or stewed in grease, and placed in their tracks.—*Or*, Take dried sponge, in small bits, fried or dipped in honey, with a little oil of rhodium.—*Or*, Take birdlime, laying it about in their haunts, and it will stick to their hair, and cause their departure.—*Or*, Spread pounded garlic where they frequent. Poisoning is very dangerous.

To get rid of Red Ants.

A small quantity of green sage, placed in the closet, will cause red aunts to disappear. The flour of sulphur, also, sprinkled round the places they frequent, will cause them to disappear.

To Destroy Moths.

When moths get into garments, the best thing to destroy them is to hang the garments in a closet, and make a strong smoke of tobacco

leaves under them. In order to do it, have a pan of live coals in the closet, and sprinkle on the tobacco leaves.

To Prevent Flies injuring Picture and Mirror Frames.

Boil three or four leeks in a pint of water, and wash over the frames with a brush. Flies will not go near an article thus washed.

To Prevent Horses being Teased by Flies.

Boil three or four handfuls of walnut leaves in a gallon of water, and before the horse goes out in the morning, bathe with it.

Hard Soap.

Dissolve twenty pounds of white potash in three pailfuls of water. Heat twenty pounds of strained grease, then mix it with the dissolved potash, and boil them together till the whole becomes a thick jelly, which is ascertained by taking a little of it to get cold. Take it from the fire, stir in cold water till it grows thin, then put to each pailful of soap, a pint of blown salt; stir it well. The succeeding day, separate it from the ley, and heat it over a slow fire. Let it boil a quarter of an hour, then take it from the fire. If you wish it a yellow color, put in a little palm oil, and turn it out into wooden vessels. When cold, separate it again from the lye, and cut it in bars; let them remain in the sun several days to dry.

Soft Soap.

Ten pounds of potash mixed in ten gallons of warm water, over night, in the morning boil it, adding six pounds of grease; then put it in a barrel, adding fifteen gallons of warm water.

Shaving Soap.

Take four pounds white bar soap, one quart rain water, one half pint beef's gall, one gill spirits turpentine. Cut the soap into thin slices, and boil five minutes after the soap is dissolved, stir while boiling, color it with one half paper vermilion, scent with what you like, use the oil instead of essence.

Another.—Common white soap, two pounds; oil of almonds, two pounds; common soda, one pound; rosewater, one pound. Melt, and perfume with otar of roses.

To make Candles.

Take two pounds of alum, for every ten pounds of tallow; dissolve the alum in water before the tallow is put in, and then melt the tallow in the alum water, with frequent stirring, and it will clarify and harden the tallow so as to make a most beautiful article for either winter or summer use, almost as good as sperm.

Starch.

Isinglass is a most delicate starch for muslins. When boiling common starch, sprinkle in a little fine salt; this prevents its sticking.

Flour Paste.

Water, one quart; alum, three fourths of an ounce. Dissolve, and when cold, add flour to make it of the consistence of cream, then bring it to a boil, stirring it all the while.

To Restore Sweetness to Tainted Butter.

Cut or break the butter into very small pieces; or, what is better, force it through a course wire sieve, so as to make it small as possible. Then put it into a churn with a sufficient quantity of new milk to swim it, and churn it well; then take it out and work it well to free it from the milk, adding a little salt if necessary, and it will hardly be distinguished from entirely new butter.

Another way. To every pound of rancid butter, add a pint of water, into which has been put from twelve to fifteen drops of chloride of lime. Mix till all the particles are in contact with the water; after letting it stand an hour or two, take it out and wash it in fresh water.

To Clarify Coarse Sugar.

Coarse sugar, twenty-five pounds; water, six quarts; white of eggs, three; powdered charcoal, two pounds. Put them into a cold copper and mix well, then apply heat for a short time, and strain through a bag, mixing a little pulp of brown paper with the syrup before putting it into the filter; return the first runnings. Animal charcoal is the best to whiten syrups.

To Clarify Honey.

Honey, two gallons; one egg mixed with one quart of water; pour into a cold copper, mix well; then apply heat, and skim; strain if necessary. The water may be evaporated if desired, only observing to use as little heat as possible.

To Whiten Beeswax.

Melt the yellow wax without boiling; then take tin pans or any kind of plates, and dip the outside bottom into the wax, and take up a very thin coat of wax, the thinner the better; then take them off, and expose them upon the grass to the sun, air, and dews, until they are milk white, turning them often.

To Preserve Eggs.

Put a layer of salt in the bottom of a jar, and stick the eggs, point downwards, into the salt, and so on layer after layer.

Another. One bushel of quicklime, two pounds salt, and half a pound cream tartar. Mix them together with as much water as will allow an egg put into it to swim.

To Gather and Preserve Herbs.

Herbs should be gathered early in a morning, at the season when they are just beginning to flower. The dust should be washed or brushed off them, and they should be then dried by a gentle heat, as quick as possible.

To Preserve Seeds for Planting.

Mix the seeds with clean sand, which should be occasionally slightly moistened, to prevent the seeds from drying, and put in a cool place. The seeds of stone fruit should not become much dried internally. Expose them sufficiently to evaporate the external atmosphere, and pack as above.

Transplanting Trees.

The trees to be removed are selected, the situations chosen, and the holes dug, while the ground is yet open, in autumn. Then, just before the ground is frozen, dig a trench at some distance around the tree to be removed, gradually undermining it, and leaving all the mass of roots embedded in the ball of earth. The whole ball is then left to freeze pretty thoroughly, (generally till snow covers the ground,) when the ball of earth containing the tree is rolled upon a sled and transplanted to the hole previously prepared, where it is placed in its proper position; and as soon as the weather becomes mild, the earth is properly filled in around the ball. On return of growth, the trees scarcely show any effects from removal.

To hasten the Ripening of Wall Fruit.

Paint the wall black, or into common lime-wash mix a sufficient quantity of lampblack to render the whole a black color, and wash.

To Preserve Pump-Logs.

Pump-logs; for conducting water, may be preserved for a long time under ground by surrounding them with ashes or lime, and the joints should be cemented with tar.

To Clean Teeth.

Honey mixed with pulverized charcoal, is an excellent remedy to cleanse the teeth and make them white. Limestone water is very good to be used by those having defective teeth, or an offensive breath.

To Cleanse Foul Casks.

Fill them with meal or bran and water, and let them stand till fermentation takes place; it will entirely cleanse them without expense, as the mixture is afterwards as good food for swine as before.

To Prevent the Smoking of a Lamp.

Soak the wick in very strong vinegar, and dry it well before you use it; it will then burn both sweet and pleasant, and gives much satisfaction for the trifling trouble in preparing it.

To Prevent the Formation of a Crust on Tea-Kettles.

Keep an oyster-shell in your tea-kettle, and it will prevent the formation of a crust on the inside of it, by attracting the stony particles to itself.

To Purify Water.

Put into a barrel of water, a table-spoonful of finely powdered alum; stir briskly. Let it settle.

To Detect the Presence of Plaster in Paper.

Burn the paper in a close vessel, and mix the embers with vinegar in a silver spoon; if a gas is disengaged which blackens the spoon, the presence of plaster will be shown. This adulteration is fraudulently practised by some paper makers to increase its weight.

To Test Alcohol.

To ascertain if the spirit of wine (alcohol) be sufficiently strong, pour some into a cup upon gunpowder, and then set fire to it. If the spirit be strong; after burning down to the gunpowder, it will inflame, but if too much water had been mixed with it, that would not take place, as, after the spirit was consumed, there would still be water enough left to keep the gunpowder wet.

Fine Peppermint Lozenges.

Best powdered white sugar, seven pounds; pure starch, one pound; oil of peppermint to flavor. Mix with mucilage.

Saffron Lozenges.

Finely powdered hay saffron, one ounce; finely powdered sugar, one pound; finely powdered starch, eight ounces. Mucilage to mix.

German method to Prepare Quills.

Suspend the quills in a copper, over water, sufficiently high to touch the nibs; then close it steam-tight, and apply four hours hard boiling; next, withdraw and dry them, and in twenty-four hours cut the nibs and draw out the pith; lastly, rub them with a piece of cloth, and expose them to a moderate heat. The quills prepared in this way are extremely hard and transparent, without being brittle.

To Prepare Intestines for Sausages.

Take the intestines, cut off the extraneous fat and peritoneal membrane, turn them inside out, and wash them clean; then soak them for twenty-four hours in clean water, to which a little chloride of lime or potash has been added; then tear off a part of the mucous membrane to thin them, and wash them well in two or three pails of water.

Dry Feet—Composition for Boots.

Take one half pint of neats-foot oil, one ounce of beeswax, one ounce of turpentine, one ounce of tar, one half ounce of Burgundy pitch—these to be slowly melted together and well incorporated by stirring. Spread on the composition and allow it to dry; repeat the application, till the leather is saturated. This composition is for the *uppers* only.

For the *soles*, tar alone is the best application, to be put on while hot, the soles having been warmed by the fire. Apply the tar until the soles are completely saturated. This is believed to be the best receipt known for a composition to render leather not only water-proof in the highest degree, but also for preserving it in a soft and pliable state, and causing it to wear much longer.



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Paste Black

Oil of vitrol, two parts; sweet oil, one p

Liquid Japan B

Ivory-black, two ounces; brown sugar, oil, half a table-spoonful. Mix them well, and then add gradually half a pint of small beer.

Cheap White House Paint.

Take skim-milk, two quarts, eight ounces fresh slacked lime, six ounces linseed oil, two ounces white Burgundy pitch, three pounds Spanish white. Slack the lime in water, expose it to the air, and mix in about one fourth of the milk; the oil in which the pitch is previously dissolved, to be added a little at a time; then the rest of the milk, and afterwards the Spanish white. This quantity is sufficient for thirty square yards, two coats, and costs but a few cents. If other colors are wanted, use instead of Spanish white, other coloring matter.

Fire and Water Proof Cement.

To half a pint of milk, put an equal quantity of vinegar to curdle it; then separate the curd from the whey, and mix the whey with four or five eggs, beating the whole well together. When well mixed, add a little quicklime through a sieve, until it has acquired the consistence of thick paste. With this, broken vessels may be united. It resists the action of fire and water.

Durable Whitewash.

Before putting the lime, which should be unslacked, into the water, saturate the water with a little salt. This will make a wash that cannot be rubbed off, nor crack, and is very lasting.

Patent Composition for Covering Buildings.

Take the hardest and purest limestone, (white marble is to be preferred) free from sand, clay, or other matter, calcine it in a reverberatory furnace, pulverize and pass it through a sieve. One part, by weight, is to be mixed with two parts of clay well baked and similarly pulverized, conducting the whole operation with great care. This forms the first powder. The second is to be made of one part of calcined and pulverized gypsum, to which is added two parts of clay, baked and pulverized. These two powders are to be combined, and intimately incorporated, so as to form a perfect mixture. When it is to be used, mix it with about a fourth part of its weight of water, added gradually, stirring the mass the whole time, until it forms a thick paste, in which state it is to be placed like mortar upon the desired surface. It becomes in time as hard as stone, allows no moisture to penetrate, and is not cracked by heat. If well prepared, it will last any length of time. When in its soft state, it may be colored of any desired tint.

Cement for Iron Ware.

Beat the whites of eggs to a froth, then stir into them enough quicklime to make a consistent paste, and then add iron file dust to the whole. The quicklime should be reduced to a fine powder before mixing it with the eggs. Fill the cracks in iron ware with this cement, and let them remain several weeks before using them.

To Preserve Iron from Rust.

Heat the iron to redness, just perceptible in the dark, then cool it in tallow.

To Mend Cracks in Stoves.

Take equal parts of wood-ashes and common salt, and mix them with water, to the consistence of mortar; with this fill the cracks.

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